ısp	ectic	on Manage	31										earch
nsr	ection	n Home A	dd Report »	Adult Day	Service		<u> </u>						
	laying	-39	View	v: 50 🗸 F	Restaurant		ı		how All		erritories		isplay
	orts							Che	eck All	Clear All	DELET	TE Inspec	ctions
		ID Number	Facility	Address	Inspected By	Status	Expired	i	Score	Date	Act	Visit	Del
7	圖	017843	Wahlburger's Raleigh	319 Fayetteville ST	Daryl Beasley	E	NA		0.0	12/17/2018	8 V	FH7	
	圖	017843	Wahlburger's Raleigh	319 Fayetteville ST	Michael Robinson	W	NA		0.0	12/17/2018	8 V	VFU	
1		017843	Wahlburger's Raleigh	319 Fayetteville ST	Daryl Beasley	W	NA		0.0	12/13/2018	8 V	VFU	
1	画	017843	Wahlburger's Raleigh	319 Fayetteville ST	Michael Robinson	W	NA		0.0	12/03/2018	8 V	FH11	
3		017843	Wahlburger's Raleigh	ST	Michael Robinson	W	NA		0.0	11/16/2018	8 V	FH3	
4		017843	Wahlburger's Raleigh	319 Fayetteville ST	Michael Robinson	Α	NA		93.0	11/15/2018	8 I		
4		017843	Wahlburger's Raleigh	319 Fayetteville ST	Lisa McCoy	Α	NA		0.0	08/13/2018	8 V	FH11	
3		017843	Wahlburger's Raleigh	s 319 Fayetteville ST	Jason Dunn	Α	NA		0.0	06/22/2018	8 V	FH3	
4		017843	Wahlburger's Raleigh	319 Fayetteville ST	Jason Dunn	Α	NA		0.0	06/20/2018	8 V	FH3	
7		017843	Wahlburger's Raleigh	s 319 Fayetteville ST	Jason Dunn	Α	NA		95.0	05/29/2018	8 I		
4		017843	Wahlburger's Raleigh	s 319 Fayetteville ST	Jennifer Edwards	1	NA		0.0	04/26/2018	8 P		С

Food Establishment Inspection Re	epor	t			Sco	re:		93		
Establishment Name: Wahlburger's Raleigh	Establishment li	: 04092017843								
Location Address: 319 Fayetteville ST					☑ Inspection ☐ Re-Inspection					
City: RALEIGH State: NC				Date: 11/15/2018 Status Code: A				\		
Zip: 27601 County: WAKE				Time In: 12:30 PM Time Out: 2:30 PM						
Permittee: Raleigh Burgers, LLC		Category#	1							
Telephone: (919) 703-0833) - Ci4-	Custon			blishment Type: Restaurant Restor/Intervention Violation	6.		3	-	
Wastewater System: ⊠ Municipal/Community ☐ C Water Supply: 図 Municipal/Community ☐ On-Site	Wastewater System: ☑ Municipal/Community ☐ On-Site System Water Supply: ☑ Municipal/Community ☐ On-Site Supply					/iola			0	
Foodborne Illness Risk Factors and Public Health In Risk fectors: Contributing fectors that increese the chence of developing food Public Heelth Interventions: Control measures to prevent foodborne Illness		Good Retail Practice	Good Retail Practices s Preventetive meesures to control the eddit end physicel objects into foods.	lion of	peth	ogens, ch	emica	is,		
		CDI R	VR	Compliance Stat			TUC	CDI	R	VR
Supervision .2652	I prove [Safe Food and Wate	r .2653,.2655,.26					
1 N OUT N/A PIC present, Demonstretion - Certification by eccredited program end perform duttes 2				IN OUT N/A	sleurized eggs used where required		0.5	0	Ш	
Employee Health .2652				29 🔀 🔲 W	ater and ice from approved source	2		0		
2 Menegement, employees knowledge; responsibilities & reporting 3	1.5 0				riance obtained for specialized processing					
2 B D Proper use of reporting restriction & exclusion			\neg	Food Temperature	othods .2653,.2654	1	0.5	0		
Good Hyglenic Practices .2652,.2653	1.5 0		\dashv	IN D	oper cooling methods used; adequete	П				
Proper setting testing drinking or tobeccourse			\neg	IN OUT eq	upment for lemperature control		0.5		₩	
IN OUT	1 0	-	\dashv	32 IN OUT N/A N/O	ant food properly cooked for hol holding	1	0.5	0		
IN OUT No discharge from eyes, hose, and moder 1	0.5 0			33 IN OUT N/A N/O AF	proved thewing methods used		0.5			
Preventing Contamination by Hands .2652,.2653	2655,.	2656	-	182 171	ermometers provided & eccurete	11	11			
IN OUT Hands cleen & property westled 4	2 0	-		Food Identification	.2653	1	0,5	0		_
	1.5 0			25 🗴 🗆 🕞	od properly lebeled, original container					
S X				Prevention of Food		2 354.2		.2657	<u> </u>	
Approved Source .2653,.2655				26 🔀 🔲 tn	sects & rodents not present, no unauthorized					
9 N OUT Food obteined from epproved source 2	1 0			IN OUT	imels hteminetion prevented during food	2	_	0	\vdash	\vdash
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1 0		П	IN OUT P	eparation, storege & displey	2	1	0	⊢	⊢
		\Box		IN OUT	rsonet cteenliness	1	0.5		⊬	⊬
12 C Required records available; shallstock tags,				IN OUT	iping cloths: properly used & stored		0.5	0	—	⊬
Protection from Contamination .2653,.2654				IN OUT N/A	ashing fruits & vegelables	1				
13 IN OUT N/A N/O Food seperated & protected 3	1.5 0			Proper Use of Utens					_	Τ
14 D N Food-contect surfaces: cleaned & senitized	MI	X		TUO NI	use utensits: properly stored	1	0.5	0	↓_	
Proper disposition of returned, previously	1.6 0			IN OUT dr	ensits, equipment & linens; properly stored, ed, & hendled	1	0.5	0	L	
Potentisily Hszsrdous Food Time/Temperature .2653	1 0				ngle-use & single-service erticles: properly ored & used		0.5			
				192.1	oves used properly	10	-	Ď	\top	\vdash
IN OUT N/A N/O	1.5 0			Utenails and Equip	<u> </u>	1 563	0.6	0	_	
th OUT N/A N/O Proper reneeting procedures for not notding 3	1.5 0			m on E	uipment, food & non-food-contect surfeces	To		X	Т	T
18 IN OUT N/A N/O Proper cooling time & temperatures 3	1.5 0			149	proved, claeneble, properly designed, pstructed & used	2		0		
19 X C Proper but holding temperatures	1.5 0				areweshing fecitities: Installed, meintalned & ed; tast strips		0.5	0		
20 N U U Brones sold heidles temporatures	1.5 0			11-5 155	on-food contect aurfaces cleen		図		\top	Т
24 C N C Proper date merking & disposition	XII	Х		Physicsi Fscilities	.2654,.2655,.20	656			=	_
IN OUT NA N/O Time as a public health control: procedures &	1.5 0	-		48 IN OUT N/A	ot & cold water evailable, adequate pressure	2		0		X
IN OUT N/A N/O records 2	1 0			49 X P	umbing Instelled; proper beckflow devices	2	1	0		
		T	П	50 🗵 🗆 🕓	ewege & weste weter properly disposed				\top	十
IN OUT N/A undercooked foods 1	0.5 0		Щ	IN OUT N/A	plet fecilities properly constructed, supplied,	2	_	0	+-	┼
Highly Susceptible Populationa .2653			\Box	IN OUT &	cleaned	1			Ш	
IN OUT N/A offered 3	1.5 0				arbege & refuse properly disposed; fecilitles sinteined		0.5		П	Т
Chemics .2653, 2657			\vdash	F 80	hysical fecilities inelelled, maintelned & cteen	1			+-	+
T IN OUT N/A	0.5 0		\vdash	IN OUT		1	0.5		+	+-
IN OUT N/A used 2	1 0				ests ventiletion & lighting requirements; esigneted erees used	1				
Conformance with Approved Procedures .2653,.2654			\Box		TOTAL DEDUCTIONS	3:	7			
Complience with venance, specialized process, reduced oxygen peckeging criteria or HACCP plan			\square							





	Comment	Audenat	nu to Lood	Estabil	snment	Inspection Report					
Establishr	ment Name: Wahl	lburger's Ral	 eigh	Fetablic	hment ID:	04092017843					
	Address: 319 Fay			Establishment ID: 04092017843 ☑ Inspection ☐ Re-Inspection							
City: RALI			State: NC								
County: V		<i>7</i> i	p: 27601		4:	Date: 11/15/2018					
				_ 🗆 Verific		Status Code: A					
Weslewater System: Municipel/Community		On-Site System		: Change	Category#: 3						
Water Supply:	Municipal/C		On-Site Supply		s Change						
Permittee:	Raleigh Burgers	s, LLC		☐ Pre-C	pening Visit	t					
Telephone	e: (919) 703-0833	10		Other							
	*	power		t							
1,			Temperatur	Temperature Observations							
	em/Location (main prep area)	Temp 41 °F	Item/Locat		Temp	item/Location	Temp				
	mein prep area)	37 °F	tomatoes (mein p	rep aree)	40 °F 37 °F	burger (grill top)	150 °F				
	auce (steam table)	150 °F	raw chicken (walk	in cooler)	42 °F	cheese sauce (steam table) raw beef (walk in cooler)	140 °F 41 °F				
bu	rger (reheat)	170 °F					† '''				
											
					 						
6 x	4)	Ob	servations an	d Correct	ive Action		-				
Item											
Number						tated in sections 8-405.11 of the food co					
1	2-102.12; Core; Estable food protection program	ishment could no	ot provide proof of cert	ification from a	n accredited foo	d protection. Establishment must have	e accredited				
14	4-601.11 (A); Priority F	oundation: Foun	d sticker residue on na	ens and utensil	s Food contact	surfaces shall be clean to sight and to	out ODI				
14	Lang end arenais Met	e movea to aisny	/asning are to be clear	ied.' Corrected	During Inspecti	on					
21	3-501.18; Priority; Foul	nd pesta in walk	In cooler still in storage	e past the reco	rded discard dat	e. Foods must be discarded on disca	rd date. CDI				
45	14-501.11; Core; Rack I	n dry storage is s	siented/werped end ne	eds to be rene	ired/replaced E	rected During Inspection quipment shall be kept in good repair.					
47	14-001.11(B) and (C); (ore: Dish mechir	16 riceds to be cleaned	d Grill ton area	needs to be cla	anad					
48	5-103.11; Priority Foun	dation; There is a	no hot water througho	ut facility. The	water source and	d system shall be of sufficient capacit	y to meet the				
53	10"001, 12, 0016, MIDD 5	IIIN AIGA HEEDS IO	i de cieanen vvalis ari	ואכים אפור המונר	nna naada ta ba	tion of repair.; Verification Required					
	General Comments: "	NOTICE* EFFEC	TIVE JANUARY 1 20	119 THE NC E	CODE 2 5	Of 16 (A)(O)(E)(E) DEOLUDED FOLUE	PMENT TO				
	ACCORDINGLY, Mich.			ICMPERALLI	K F () F A1) F() L	REES F OR LESS. PLEASE PLAN					
			3)233-3334 E FOIIOW								
Person in Cl	harge (Print & Sign)										
	in go (i init a sign)				Verific	ation Required Date: 11/16/201	3				
Regulatory	Authority (Print & S	Mill	. 12L_	Pi							
ogulatory /	Authority (Fillit & S			REHS ID: 2590							
		REHS Contact Phone Number:									
	.ILL North Caroline	Capartment of Health	& Human Services & Obileton	of Dublia Health - 1		Section ◆ Food Protection Program					
	TIS	,	UHHS is an eq	uel opportunity emp	loyar.	Section • Food Protection Program					



Food Establishment Inspection Report	Score: 0					
Establishment Name: Wahlburger's Raleigh	Establishment ID: 04092017843					
Location Address: 319 Fayetteville ST City: RALEIGH State: NC	☐ Inspection ☐ Re-Inspection Date: 11/16/2018 Status Code: W					
City: RALEIGH State: NC Zib: 27601 County: WAKE	Time In: 2:00 PM Time Out: 3:00 PM					
Permittee: Raleigh Burgers, LLC	Category#; 3					
Telephone: (919) 703-0833	FDA Establishment Type: Restaurant					
Wastewater System: ☑ Municipal/Community ☐ On-Site System	No. of Risk Factor/Intervention Violations:					
Water Supply: ☑ Municipal/Community ☐ On-Site Supply	No. of Repeat Risk Factor/Intervention Violations: 0					
Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing fectors that increese the chence of developing foodborne illness. Public Health Interventione: Control measures to prevent foodborne illness or Injury	Good Retail Practices Good Retait Practices: Preventative measures to control the addition of pethogens, chemicals, and physical objects into foods.					
Compliance Status OUT CDI R VR	Compliance Status OUT CDI R VR					
Supervielon .2652	Safe Food and Water .2653, 2655, 2656					
PIC present, Damonstration - Certification by	26 N OUT N/A Pesteurized eggs used where required 1 0.5 0					
Employee Health .2652 Menegement, employees knowledge;	29 NOUT Water and ice from approved source 2 1 0					
IN OUT responsibilities & reporting 3 1.5 0	30 N OUT N/A methods 1 0.5 0					
3 IN OUT Proper use of reporting, restriction & exclusion 3 1.5 0	Food Temperature Control .2653,.2654					
Good Hygienic Practicee .2652,.2653	31 NOUT Proper cooling methods used; edequate equipment for temperature control 1 0.5 0					
Proper eating, tasting, drinking, or tobecco usa 2 1 0	22 C C C Right food properly cooked for but holding					
5 IN OUT No discharge from eyes, nose, and mouth 1 0.5 0	IN OUI N/A N/O 1 0.5 0					
Preventing Contamination by Hende .2652, 2653, 2655, 2656	33 IN OUT N/A N/O Transport thewing methods used 1 0.5 0					
Hands claan & properly weshed 4 2 0	IN OUT THEIMOINETERS PROVIDED & ACCURAGE 1 0.5 0					
IN OUT N/A N/O epproved ellemale procedure properly allowed 3 1,5 0	Food Identification .2653					
R D D Handweehing sinks symplied & accessible	IN OUT PODD Proparty labeled, drighter contented 2 1 0					
Approved Source .2653,.2655	Prevention of Food Contamination .2652,.2653,.2654,.2656,.2657					
9 IN OUT Food obteined from approved source 2 1 0	IN OUT Animals 2 1 0					
10 C C Food received at proper temperature	37 IN OUT Contamination prevented during food preparation, storage & diepley 2 1 0					
	38 IN OUT Personel cleanliness 1 0.5 0					
IN OUT Pood in good condition, sale & disadditerated 2 1 0	39 White cloths: properly used & etered					
12 D D Required records available: shallstock tags, 2 1 0	40 Weeking faults & vegetables					
Frotection from Contamination .2653,.2654	N OUT WA VI WA WA WA WA WA WA WA W					
13 IN OUT N/A N/O Food separated & protected 3 1.5 0	41 IN OUT In-use utensils: properly stored 1 0.5 0					
IN DUT	Ulensils, equipment & linens: properly stored,					
Proper disposition of returned, previously served, reconditioned, & unsefe food 2 1 0	IN OUT Gried, & nanded 1 0.5 0					
Rotentielly Hazardous Food Time/Temperature .2653	IN OUT stored & used 1 0.5 0					
16 IN OUT N/A N/O Proper cooking time & temperetures 3 1.5 0	44 IN OUT Gloves used properly 1 0.5 0					
17 IN OUT N/A N/O Proper reheating proceduras for hot holding 3 1.5 0	Utenells and Equipment .2653,2654,2663					
18 C C Proper cooling time & temperatures	45 IN OUT approved, cleanable, properly designed, 2 1 0					
49 C C C Respect hat baiding Jamparely res	46 Werewashing facilities: Installed, maintained & L. L. L.					
IN OUT N/A N/O TOPER NOT NOT NOT TO SET TO	IN OUT usad; test strips . 1 0.5 0					
3 1.5 0	1 0.5 0					
21 IN OUT N/A N/O Proper date merking & disposition 3 1.5 0	Physicel Fecilities .2654,2655,2656 48					
22 IN OUT N/A N/O records 2 1 0	IN OUT N/A TIGA a cold water available, adequate pressure 2 1 0					
Coneumer Advisory .2653	49 IN OUT Plumbing installed; proper beckflow devices 2 1 0					
23 NOUT N/A Consumer edvisory provided for raw or 0 0.5 0 1 0.5 0	50 IN OUT N/A Sawege & weste weter properly disposed 2 1 0					
Highly Sueceptible Populations .2653	51 IN OUT Cilet fecilities: properly constructed, supplied, 1 0,5 0					
Pesteurized foods used; prohibited foods not	Gerbege & refuse properly disposed; fecilities					
Chemicel .2653, 2657	IN OUT					
25 IN OUT N/A Food addilives: approved & properly used 1 0.5 0	1 0.5 0					
26 IN OUT N/A Toxic substances properly identified, stored, & I I I I I I I I I I I I I I I I I I	54 IN OUT Meets ventiletion & lighting requirements; I 0.5 0					
Conformance with Approved Procedurea .2653,.2654,.2656	TOTAL OEDUCTIONS: 0					
27 IN OUT N/A reduced oxygen peckeging criteria or HACCP 2 1 0						
North Carolina Department of Haalth & Human Services +Division of DHHS is an equal opportunity employer.	Public Health •Environmental Health Section •Food Protection Program Food Establishment Inepection Report, 3/2013					





Comment Addendum to Food Establishment Inspection Report Establishment Name: Wahlburger's Raleigh Establishment ID: 04092017843 Location Address: 319 Fayetteville ST Suite 105 ☐ Inspection ☐ Re-Inspection City: RALEIGH State: NC □ Visit Date: 11/16/2018 County: WAKE Zip: 27601 Status Code: ∨ Verification Wastawalar Systam: Municipal/Community On-Sita Systam □ Name Change Category#: 3 Municipal/Community Water Supply: ☐ Status Change On-Sita Supply Permittee: Raleigh Burgers, LLC ☐ Pre-Opening Visit Telephone: (919) 703-0833 □ Other _ **Temperature Observations** Item/Location Temp Item/Location Item/Location Temp **Observations and Corrective Actions** Item Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Number General Comments: Visited establishment to verify repair for hot water. Establishment does not produce hot water requirements. Intent to suspend is given. Will have 30 days to repair violation. Follow-Up: 12/14/2018 Person in Charge (Print & Sign): **Verification Required Date:**



Regulatory Authority (Print & Sign):

North Carolina Dapartment of Haalth & Human Services • Division of Public Health • Environmental Haalth Section • Food Protection Program DHHS is an equal opportunity amployar.

Food Establishment Inspection Report, 3/2013

Michael Robinson

REHS ID: 2590

REHS Contact Phone Number:



N.C. DEPARTMENT OF HEALTH AND HUMAN SERVICES DIVISION OF PUBLIC HEALTH ENVIRONMENTAL HEALTH SECTION

Notice of Intent to Suspend or Revoke Permit

COUNTY: WAKE COUNTY_

NAME:	Wahlburger's Raleigh			ID: 04092017843	
TREET:	319 Fayetteville ST Suite 105				
ΊŢΥ:	RALEIGH			DATE: 11/16/2018	
STATE:	NC	ZIPCODE: 276	01	TIME: 02:00 PM	
	or Operator:				
our establis	shment has been inspected in accordance with	the laws and rules govern	ing:		
General Stat statutes and Carolina Ad	nd lodging establishments in North Carolina tutes 130A-247 through 130A-250 and related Title 15A, Subchapter 18A, of the North ministrative Code, Rule .2600 and related rules.	Statutes 130A-280 throu Title 15A, Subchapter 18 Administrative Code, Ru	ols in North Carolina General gh 282 and related statutes and 8A, of the North Carolina ale .2500 and related rules.	() tattooing in North Carolina General Statu 130A-283 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .3200 and related	rules.
	an inspection, the Department has determined the noncompliant items.	at the establishment is in vio	plation of Title 15A, Subchapter	8A, of the North Carolina Administrative Code,	due te
		VIOLATIONS NO	OTED - Please List		
2655, 5-103.1 adequate hot	II Hot water generation and distribution systems water.	shall be sufficient to meet t	he peak hot water demand throug	hout the food establishment. Facility does not ha	ive
1					
1				· · · · · · · · · · · · · · · · · · ·	
					_
į .					
Department :	tter is to notify you that based on these violations INTENDS TO SUSPEND your permit or transit the date of this notice.			nat based on these violations of the laws and rule. VOKE your permit or transitional permit thirty. c.	
	department determines that all of the violations hays expire, the suspension will not go into effect.	ave been corrected before		ines that all of the violations have been corrected ne revocation will not go into effect.	ı
714 Mail Sei 919) 431-300	ght to a formal appeal of this decision. To pursue rvice Center, Raleigh, NC 27699-6714. To get a contested case hearing role provisions of Chapter 150B.	copy of a petition form, you	may write the Office of Adminis	trative Hearings or call the office at	
	OTE: If you wish to pursue a formal appeal, you n ER. Meeting the 30-day deadline is critical to you				
elition on the emade in ac Separtment of ending a cop	elition for a contested case hearing with the Office state agency that is a party to the action. The state cordance with Rule 4 of the North Carolina Rules of Environment and Natural Resources, 1601 Mail by of your petition to the local health department to this action.	te agency party in this case s of Civil Procedure and 26 Service Center, Raleigh, N	is the North Carolina Departmen NCAC 3.0102(a)(3). You must IC 27699-1601, Do NOT send the	t of Environment and Natural Resources. Service send the copy to: Office of General Counsel, N.C. copy of your petition to your local health depar	e musi C. tmeni.
ışpension sh ilhin thirty (y file a formal appeal by filing a petition for a co all be stayed pending a final decision by the state (30) days, the suspension shall become effective a one the suspension will be lifted.	agency in the contested cas	se. If you do not either correct the	violations or petition for a contested case hearing	ng
ou may also formation of	request an informal review of this decision in ac r assistance.	cordance with 15A NCAC	18A .2643. You may call or write	the local health department if you need any add	litiona
	Signature of Environmental Health Specialist			Signature of Recipient	

Purpose General Statute 130A-23 gives the Secretary the power to suspend or revoke a permit issued pursuant to Chapter 130A, under certain conditions. This form is developed to be used for suspensions or revocationa. Preparation: Local environmental health specialists shall complete form EHS 4009A whenever an "intent-to-Suspend or Revoke" is issued. 1 Original to be left with responsible person 2. Copy for the local health department. 3. Copy for Environmental Health Section, Disposition Pecords, Records Retention and Disposition Schedule form County/District Health Departments, published by the North Carolina Division of Archivea and History. Additional forms may be ordered from: Environmental Health Section, 1632 Mail Service Center, Raleigh, NC 27699-1632 (Courier 52-01-00) EHS 4009A (Notice of Intent) Revised 07-12 Environmental Health Section

Food Establishment Inspection Report	Score: 0
Establishment Name: Wahlburger's Raleigh	Establishment ID: 04092017843
ocation Address: 319 Fayetteville ST	☐ Inspection ☐ Re-Inspection ☐ Date: 12/03/2018 Status Code: W
City: RALEIGH State: NC Zip: 27601 County: WAKE	Date: 12/03/2018 Status Code: W Time In: 2:30 PM Time Out: 2:35 PM
Zip: 27601 County: WAKE Permittee: Raleigh Burgers, LLC	Category# 3
Telephone: (919) 703-0833	FDA Establishment Type: Restaurant
Wastewater System: Municipal/Community ☐ On-Site System	No. of Risk Factor/Intervention Violations: 0
Water Supply: ☑ Municipal/Community ☐ On-Site Supply	No. of Repeat Risk Factor/Intervention Violations: 0
Foodborne Illness Risk Factors and Public Health Interventions	Good Retail Practices
Risk factors: Contributing factors that increasa the chanca of davaloping foodborne illness Public Haalth Interventions: Control measures to prevent foodborne tilness or injury	Good Retail Prectices: Preventetive meesures to control the addition of pathogans, chamicals, and physical objects into foods.
Compliance Status OUT CDI R VI Supervielon .2652	Sefe Food end Weter .2653,.2655,.2656
PIC presant, Damonstration - Carlification by	29 CC C Parlaurized some used where required
IN OUT N/A eccredited progrem and parform duties 2 0 0 Employee Heelth .2652	29 Water and ice from epproved source
Menegement, employaas knowledga;	IN OU
	30 IN OUT N/A mathods 1 0.5 0
IN OUT Proper use of reporting, resinction & exclusion 3 1.5 0	Food Temperature Control .2653,.2654
	IN OUT aquipmant for tamparatura controt 1 0.5 0
IN OUT Proper dating, testing, drilling, or to become 2 1 0	32 IN OUT NA NO Plent food property cooked for hol holding 1 0.5 0
IN OUT NO discharge from eyes, nose, end modifi 1 0.5 0	33 Anorowed thewing methods used
Preventing Contamination by Hende .2652,,2653,.2655,.2656	
IN OUT Hands clean a proparty wesned 4 2 0	IN OUT Inermometers provided & eccurete 1 0.5 0
7 IN OUT N/A N/O approvad allemata procedura proparly attowed 3 1.5 0	Food Identification .2653 35 Food properly labeted; original container
g C C Handweshing sinks supplied & accessible	35 Out Food properly labeled; original container 1 1 0
	Insects & rodents not present, no uneuthorized
9 IN OUT Food obtained from epproved source 2 1 0	th out language 2 1 0
10 D Food raceived at proper tamparatura	Contemination prevented during food Contemination prevented during food Contemination preparation, storaga & display 2 1 0
IN OUT N/O N/O	Parsonal claaniinass 1 0.5 0
IN OUT Food in good condition, sere & unequirereted 2 1 0	39 C C Wining circles: property used & stored C C C
12 Required records available; shallstock tags,	IN OUT
Protection from Contamination .2653,.2654	40 IN OUT NA Washing fruits & vegetables 1 0.5 0
13 IN OUT N/A N/O Food sepereted & protected 3 1.5 0	44 C C La usa ulassilla properiy stand
14 IN OUT Food-contact surfaces: cleaned & sanktized 3 1.5 0	N OUT
Proper disposition of returned, previously	1 0.5 0 1 0.5 0
Potentially Hazardoue Food Time/Temperature .2653	43 N OUT Single-use & single-service articles: properly 1 0.5 0
46 C C Proper cooking time & temperatures	44 C Gloves used properly
N O N N O O O O O O	Utenelle and Equipment .2653, 2654, 2663
IN OUT N/A N/O Proper refreeding procedures for flot floring 3 1.5 0	Equipment, food & non-food-contact surfaces approved, cleanable, properly designed,
16 IN OUT N/A N/O Proper cooling time & temperatures 3 1.5 0	IN OUT constructed & used 2 1 0
19 IN OUT N/A N/O Propar hot holding temparetures 3 1.5 0	Warewashing facilities: Installed, maintained &
20 C C Proper cold botting temperatures	A7 Non-food contact surfaces clean
	1 N OUT
IN OUT N/A N/O 3 1.5 0	48 C C Hot & cold water available; adequate pressure
22	
Coneumer Advieory .2653	IN OUT Promising installed, proper backlow devices 2 1 0
23	50 IN OUT N/A Sewage & waste water properly disposed 2 1 0
Highly Succeptible Populations .2653	Toliai factitites: properly constructed, supplied,
24 N OUT N/A Pastaurizad foods used; prohibited foods not 3 1.5 0	
Chemical .2653, 2657	
25 IN OUT N/A Food additivas epproved & property used 1 0.5 0	53 IN OUT Physicat facilities installed, meinteined & cleen 1 0.5 0
26 Toxic substances property identified, storad, &	Meets ventiletion & lighting requirements;
Conformance with Approved Proceduree .2653, 2654, 2656	TOTAL DEDUCTIONS: 0
27 Compltance with varianca, specialized process, reduced oxygen packaging criteria or HACCP	





Comment Addendum to Food Establishment Inspection Report

Location City: RAL County: Wasteweter Syst Weter Supply: Permittee	VAKE	etteville ST S Zi Community Community S, LLC		□ Status Change □ Pre-Opening Visit □ Other						
			Temperatu	re Observat	tions	- ATS				
Item/Location		Temp	Item/Loca	tion	Temp	Item/Location	Temp			
		Ob:	servations an	d Correctiv	e Actions	3				
Item Number	Violations	cited in this report	must be corrected with	nin the time frames	below, or as sta	ated In sections 8-405.11 of the food co	de.			
	General Comments:									
Person in C	Charge (Print & Sign):			Verific	ation Required Date:				
Regulatory	Authority (Print & \$				REHS I	D: <u>2590</u>				
	Michael Robinson				REHS Contact Phone Number:					
	Jul. North Cerolin	e Depertment of Heelih	& Human Sandres & Division	n of Dublic Health & En	ironmontol I locallo d	Deather a Found Burd at the D				



North Ceroline Depertment of Heelth & Humen Services & Division of Public Heelth & Environmentel Heelth Section & Food Protaction Progrem DHHS is an equel opportunity employer.

Food Establishment Inspection Report, 3/2013



Food Establishment Inspection R	eport		Score					
Establishment Name: Wahlburger's Raleigh		Establishment ID: 04092017843						
Location Address: 319 Fayetteville ST			☐ Inspection ☐ Re-Ins	spec				
City: RALEIGH State: NC		Date:	12/13/2018 Status Code:		W		_	
Zip: 27601 County: WAKE		Time In:		30 P	M	_		
Permittee: Raleigh Burgers, LLC		Category# 3						
Telephone: (919) 703-0833		FDA Establishment Type: Restaurant						
Wastewater System: Municipal/Community	On-Site System		isk Factor/Intervention Violations			<u> </u>	_	
Water Supply: Municipal/Community On-Site	Supply	No. of Ro	epeat Risk Factor/Intervention V	iolai	ion	s:	0	
Foodborne Illness Risk Factors and Public Health In	Good Ratsil Practic	Good Retail Practices	on of p	etho	gans, ch	emical	is,	
Public Health Interventions: Control meesures to prevent foodborne illness	s or injury		and physical objects Into foods.					_
Compliance Status	OUT CDI R VR	Compliance Sta	atus	C	UT	CDI	R	VR
Supervision ,2652	I pomini	Safe Food and We	ter .2653,.2655,.265	110				
PIC present, Demonstretion - Certification by eccredited progrem end perform duties 2		26 IN OUT N/A	Pasteurized eggs used where required	1		0		
Employee Heelth .2652		29 🗆 🗆	Water end ice from epproved source	Ö				
	1.5 0	20 OUT	Venence obtained for specialized processing	2		0	\vdash	\vdash
		IN OUT N/A	methods	1	0.5	0		
IN OUT	1.5 0	Food Tempereture	Proper cooling methods used; edequate	ПП	1111			_
Good Hygienic Practicee .2652,.2653	The state of the s		aquipment for tempereture control	1		0		
IN OUT Proper eeting, testing, drinking, of lobacco dse 2	1 0	32 IN OUT N/A N/O	Plant food properly cooked for hot holding	1	Ų		П	
	0.5 0		A		V.8	-		
Preventing Contamination by Hende .2652,.265	3,.2655,.2656	IN OUT N/A N/O	Approved thewing methods used	1		0		<u> </u>
6 IN OUT Hends cleen & properly weshed 4		34	Thermometers provided & accurate		0.5	0		
No bere hend contact with RTE foods or a pre-	nin i i	Food Identification	.2653	12001	Divine B			_
	1,5 0	35 IN OUT	Food properly lebeled; original conteiner		뷔			
6 NOUT Handweshing einks supplied & eccessible 2		Prevention of Foo	d Contemination .2652,.2653,.265		56,			
Approved Source .2653,.2653	5		Insects & rodente not present; no uneuthorized enimels	2		0		
9 IN OUT Food obteined from approved source 2	1 0		Contemination prevented during food	+	1		$\vdash\vdash$	\vdash
10 C Food received at proper temperature		J IN OUT	preparellon, storage & displey	2	1	0		
Food in good condition, safe & unedulterated		IN OUT	Parsonal daanliness		0.5	0		
Required records evelleble: shellstock tegs,	1 0	39 IN OUT	Wiping cloths: properly used & stored		0.5	0		
IN OUT N/A N/O peresite destruction 2	1 0	40 IN OUT N/A	Washing fruits & vegetables					
Protection from Contamination .2653,.2654		Proper Use of Uter	nelle .2653,.2654	1 1	U.0]	V _I	ш	<u> </u>
IN OUT N/A N/O	1.5 0	41 IN OUT	In-use utensils: properly stored	Ü	0.5			
	1.5 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Utensils, equipment & linens: properly stored,	i	-		\vdash	\vdash
Proper disposition of returned, previously served, raconditioned, & unsafe food 2		TUO NI	driad, & handled		0.5		Ш	╙
Potentielly Hezerdoue Food Time/Temperatura .2653	1 0		Single-use & single-service erticlee; properly stored & used		0.5			
	1.5 0	44	Gloves used properly	山				\vdash
		Utenelle end Equi			0.5	0	ш	_
I IN OUT N/A N/O	1.5 0		Equipment, food & non-food-contect surfeces					
	1.5 0	40 111 0115	epproved, cleenable, properly designed, constructed & used	2	1	0		
19 Proper hot holding temperatures	1.5 0		Wareweshing fecilities; instelled, melniained & used; tast strips		0.5	0		
20 C C Proper cold holding temperatures C	1.5 0		Non-food contect surfeces clean		0.5			
		Phyeicel Facilities	.2654,.2655,.26		U.5]	0		Ь
	1.5 0	48 IN OUT N/A	Hot & cold weter evelleble; edequeta pressure	2				
22 LI LI LI LI I I I I I I I I I I I I I	1 0	Jane Jane	Plumbing Installad; proper beckflow devicae		İ	Ö		Т
23 Consumer edvisory provided for raw or		50 🗆 🗆 🗆	Sewege & waste weler properly disposed				\vdash	
Highly Succeptible Populations ,2653	0.5 0	IN OUT N/A	Tojlet fecilities: properly constructed, supplied,	2	1	0	\vdash	\vdash
24 Pasteurized foods used; prohibited foods not		51 IN OUT	& cleaned	1	0.5	0		
IN OUT N/A offered 3	1,5 0		Garbege & refuse properly disposed, fecilities meintslined	미				
Chemicel .2653, 2657				_	0.5		Н	\vdash
IN OUT N/A 1	0.5 0	53 IN OUT	Physical fecilities instelled, mainteined & clean	11	0,5	0	\sqcup	
IN OUT N/A used 2			Melets ventiletion & lighting requirements, designeted erees used		0.5	0		
Conformance with Approved Proceduree .2653,,2654	4,.2658		TOTAL DEDUCTIONS:		0			
27 IN OUT N/A Compliance with verience, specialized process, reduced oxygen peckeging criterie or HACCP plan								





	Comment A	Addend	um to Food	Establis	shment	Inspection Report	
Location City: RAL County: Westewater Syst Walar Supply: Permittee	NAKE	leigh Suite 105 State: NC ip: 27601 Con-Sile System Con-Sile Supply	Establishment ID: 04092017843 □ Inspection □ Re-Inspection □ Visit □ Date: 12/13/2018 □ Verification □ Status Code: □ W □ Name Change □ Category#: 3 □ Status Change □ Pre-Opening Visit □ Other □ Other				
		ED C-	Temperatu	re Observa	ations		6:55(7)
item/Location hand-sink (near rear entrance) pre-wash (near dish-machine) hand-sinks (both bathrooms)		Temp 109 °F 138-104 °F 127 °F	prep sink (near rea wash cycle (dish- hot water (3 comp si	r entrance) machine)	Temp 107 °F 117-105 °F 130 °F	Item/Location hand-sink (near kit beverag station) hand-sink (cook line)	Temp 141 °F 133 °F
Item	emu - ,		eservations an				
Number	General Comments: I the hot water seem to on the front door. Being degrees at the dish-ma colder. The water cool was in constant use. I degrees. The water ne degrees, during consta	Due to inadequate in a g closed today, inchine and pre-wed at the dish-m ran fourteen cycover reached the int use. In order	te hot water, this facility all areas of the facility of gave me the opportunity ash, for the first two cachine wash cycle ancies on the dish-machine minimum temperature for the intent to suspendent.	ty has an intent except the dish- ty to assess the ycles, once the I pre-wash to 10 ie. The dish-mack	to suspend the washing area. hot water sup water got hot. ISF degrees an minimum washine must main	stated in sections 8-405.11 of the food code operation permit, expiring on 12/17/201. The facility had a "Closed For Business ply at all points of use. The hot water was Every cycle after that, the water got cold food would not get hotter as long as the distribution of the form that the minimum wash temperature of ifted. Please contact me for assistance-	18. Today Today" signs 117F der and sh-machine
Person In Charge (Print & Sign): Manager- Case			Alughoz asey (P. BIEN SLEY		Verif	ication Required Date:	
Regulatory	Authority (Print & S	Ign): Daryl Be				3 ID: 1060 3 Contact Phone Number:	
	North Carolina	Department of Honly	h & Human Caminan , Class				



Services ◆ Olvision of Public Health ◆ Environmental Health Section ◆ Food Protection Program DHHS is an equal opportunity amployar.

Food Establishment Inspection Report, 3/2013



Food Establishment Inspection	Report		Sc	core:	0
Establishment Name: Wahlburger's Raleigh		Establishment ID:			-
Location Address: 319 Fayetteville ST		Detay 12	☐ Inspection ☐ Re- 2/17/2018 Status Code:	Inspection : W	
City: RALEIGH State: NC Zip: 27601 County: WAKE			10:00 AM Time Out: 1		
Permittee: Raleigh Burgers, LLC		Category#			
Telephone: (919) 703-0833		FDA Establ	ishment Type: Restaurant		
Wastewater System: Municipal/Community	☐ On-Site System		Factor/Intervention Violation		— 。
Water Supply: Municipal/Community Don-	Site Supply	No. of Repe	eat Risk Factor/Intervention	violations:	
Foodborne Illness Risk Factors and Public Hea Risk factors: Contributing factors that Increese the chance of develop	ng foodborne Ilinasa.	Good Retsil Practices:	Good Retail Practices Preventetiva measures to control the ec		ns, chemicals,
Public Haalth Interventions: Control measures to prevent foodborne Compliance Status	Compliance Status		OUT	CDI R VR	
Supervision .2652	OUT CDI R VR	Ssfs Food and Water	.2653,.2655,		
PIC presant, Damonstretion - Cartification by	2 0	28 IN OUT N/A Past	eurized aggs usad where requirad	1 0.5 0	
IN OUT N/A eccredited program and parform duties Employes Health .2652	21 0 1	20 Wate	ar and ice from approved source		
2 IN OUT Menegement, employeas knowledge; responsibilities & reporting		30 Varia	ance obtained for specialized processing	2 1 0	
2 Proper use of reporting restriction & exclusion		Food Tempereture Co		1 0.5 0	
Good Hygisnic Practices .2652,		34 Prop	ar cooling methods used; adaquata		
4 IN OUT Proper aating, tasting, drinking, or tobecco use	2 1 0	IN OUT edin	pment for tamperature control	1 0.5 0	
No discharge from eyes, nose, and mouth		IN OUT N/A N/O	food properly cooked for hol holding	1 0.5 0	
וויט או	1 0.5 0 1 2653,.2655,.2656	33 IN OUT N/A N/O Appr	oved thawing methods used	1 0.5 0	
6 IN OUT Hends cleen & properly weshed	4 2 0	34 IN OUT Ther	momalers provided & accurate	1 0.5 0	
7 No bare hand contact with RTE foods or a pre-		Food Identification	.2653		
8 U U Hendwashing sinks supplied & eccessible	3 1.5 0	דעס או	d properly labeled; original container	2 1 0	
Approved Source .2653,	2 1 0	Prevention of Food Co	cts & rodants not present; no unauthorize	2654,.2656,.26 ed	5/
9 IN OUT Food obteined from epproved source	2 1 0	IN OUT anim		2 1 0	
10 C C Ecod received at proper temperature			lemination prevented during food eretion, storage & display	2 1 0	
IN OUT N/O	2 1 0	38 IN OUT Pers	onal deenlinaas	1 0.5 0	
IN OUT	2 1 0	39 IN OUT Wipi	ng cioths; properly used & stored	1 0.5 0	
12 NOUT N/A N/O paresite destruction	2 1 0	40 0 0 Was	hing fruits & vagatables		
Protection from Contamination .2653,	2654	Proper Use of Utensii		1 0.5 0	
IN OUT N/A N/O	3 1.5 0	41 IN OUT In-us	se utensils: properly stored	1 0.5 0	
14 Food-contact surfaces: cleaned & sanitized	3 1.5 0	42 Uten	sils, equipment & linens: properly stored		
Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0	IN OUT dried	d, & handled le-use & single-sarvice articles: property	1 0.5 0	
Potentially Hazardous Food Time/Temperature .2653		IN OUT Store	ed & used	1 0.5 0	
16 IN OUT N/A N/C Propar cooking tima & temparaturas	3 1.5 0	IN OUT	as used proparly	1 0.5 0	
17 IN OUT N/A N/O	3 1.5 0	Utsnsile end Equipme	ent .2653, 2654,. pment, food & non-food-contect surfeces		
16 IN OUT N/A N/O Proper cooling tima & lemparatures	3 1.5 0	45 eppr	roved, cleaneble, properly designed, structed & used	2 1 0	
19 Proper but holding temperatures		46 U War	eweshing fecilities: installed, meinteined		
20 Proper cold holding temperatures	3 1.5 0	IN OUT USED	t; test strips	1 0.5 0	
	3 1.5 0	Physical Facilities	food contact surfaces clean	1 0.5 0	L
IN OUT N/A N/O Proper date marking a disposition	3 1.5 0	48 []]	& cold water evallable; adequete pressu		
22 NOUT N/A N/O records		IN OUT N/A	· · · · · · · · · · · · · · · · · · ·	2 1 0	
Consumsr Advisory .2653		IN OUT FIGH	nbing installed, proper backflow devices	2 1 0	
23 N OUT N/A Consumer advisory provided for raw or undercooked foods	1 0.5 0	IN OUT N/A	ege & weste water properly disposed	2 1 0	
Highly Susceptible Populations .2653			et facilities: properly constructed, supplia eaned	d, 1 0.5 0	
IN OUT N/A offered	3 1.5 0		pege & refuse properly disposed; facililie	s CC	
Chemicsl .2653,		53 D Phys	sicel facilities instelled, meintained & clar		
IN OUT N/A	1 0.5 0	IN OUT	ts vantilation & lighting raquiraments;	1 0.5 0	
IN OUT N/A used	2 1 0		gnated arees used	1 0.5 0	
Compliance with veriance, epecielized process,	2654,2658		TOTAL DEDUCTION	vs: 0	
27 L. I reduced oxygen peckeging criteria or HACCP		1			





Comment Addendum to Food Establishment Inspection Report

	VAKE	tteville ST		Establishment ID: 04092017843 ☐ Inspection ☐ Re-Inspection ☑ Visit Date: 12/17/2018 ☐ Verification Status Code: W ☐ Name Change Category#: 3					
weter Supply: Municipel/Community Permittee: Raleigh Burgers, LLC Telephone: (919) 703-0833			On-Site Supply	☐ Status Change ☐ Pre-Opening Visit ☐ Other					
	Manus ages	Secretar university	Temperatui	re Observa	ations				
lt lt	em/Location	Temp	Item/Local	tion	Temp	Item/Location	Temp		
		Ob	servations an	d Correcti	ive Actions	74			
Item Number	General Comments: V	isited establishretum on 12/17/	nent to follow up on di	sh machine ten	merature Manag	ited in eections 8-405.11 of the food co er was not currently in establishmen sh machine temperature does not re	at Informed		
	harge (Print & Sign):				Verifica	ation Required Date:			
Reguiatory	Authority (Print & Signature	gn): Michael I	Robinson		REHS ID: 2590 REHS Contact Phone Number:				



North Ceroline Depertment of Health & Human Services • Division of Public Health • Environmentel Health Section • Food Protection Progres DHHS is an equal opportunity employer,
Food Establishment Inspection Report, 3/2013



Food Establishment Inspection Report	Score: U						
Establishment Name: Wahlburger's Raleigh Establishment ID: 04092017843							
Location Address: 319 Fayetteville ST	☐ Inspection ☐ Re-Inspection						
City: RALEIGH State: NC	Date: 12/17/2018 Status Code: E						
Zip: 27601 County: WAKE	Time In: 2:00 PM Time Out: 3:30 PM						
Permittee: Raleigh Burgers, LLC	Category# 3						
Telephone: (919) 703-0833	FDA Establishment Type: Restaurant						
Wastewater System: ☑ Municipal/Community ☐ On-Site System	No. of Risk Factor/Intervention Violations:0						
Water Supply: ☑ Municipal/Community ☐ On-Site Supply	No. of Repeat Risk Factor/Intervention Violations: 0						
Foodborne Illness Risk Factors and Public Health Interventions	Good Retail Practices						
Risk factors: Contributing fectors that Increese the chence of developing foodbome illness.	Good Retatt Practices: Preventetive meesures to control the eddition of pethogens, chemicals,						
Public Hsalth Interventions: Control meesures to prevent foodborne illnese or injury	and physical objects into foods						
Compliance Status OUT CDI R VR	Compliance Status OUT CDI R VR						
Supervision .2652	Sefe Food end Weter .2653,.2655,.2658						
1 IN OUT N/A eccredited progrem end perform duties 2 0	26 N OUT N/A Pesteurized eggs used where required 1 0.5 0						
Employee Heelth .2652	79 Water and ice from engroved source						
Menagement, employees knowledge;	IN OUT 2 1 1 0						
IN OUT Teachtrisoning 3 1.5 0	30 IN OUT N/A methode 1 0.5 0						
IN OUT Proper use of reporting, recursion a discussion 3 1.5 0	Food Temperature Control .2653,.2654						
Good Hyglenic Practices .2652,2653	Proper cooling melhods used; edequete equipment for temperature control 1 0.5 0						
4 IN OUT Proper eeting, lesting, drinking, or tobecco use 2 1 0							
5 No discherge from eyes, nose, end mouth	IN OUT N/A N/O 1 0.5 0						
N OUT	33 IN OUT N/A N/O Approved thawing methods used 1 0.5 0						
E C C Honde sloop & stangely weeked	34 Thermometers provided & accurate						
IN OUT	Food Identification .2653						
7 No bare hand contact with RTE foods or a pre-	35 Food properly lebeled; original container						
8 Handweshing sinks supplied & accessible	Prevention of Food Contamination .2652,.2653,.2654,.2656,.2657						
IN OUT	Ingrate & redepts not present an unputingfred						
S C C Food chleiped from engreyed source	36 IN Out animels 2 1 0						
N OUT	37 NOUT Contemhation prevented during food praparation, storage & display 2 1 0						
10 IN OUT N/O Food received et proper tempereture 2 1 0							
11 C Food in good condition, safe & unadulierated	IN OUT Personal classifilitiess 1 0.5 0						
IN DUT 1 2 1 0 1	Wiping cloths: properly used & stored 1 0.5 0						
12 N OUT N/A N/O parasite destruction 2 1 0							
Protection from Contamination .2653,.2654	IN OUT N/A Vesting traits a vegetables 1 0.5 0						
13 IN OUT N/A N/O Food separated & protected 3 1.5 0	Proper Use of Utensiis .2653,.2654						
14 Food-contect surfaces, cleened & senitized	IN OUT In-dee densits: properly stored 1 0.5 0						
IN 5011 3 1.5 0	42 IN OUT Utensils, equipment & linens: properly stored, 1 0.5 0						
16 IN OUT Proper disposition of returned, previously served, reconditionsd, & unsafe food 2 1 0							
Potentially Hezerdoue Food Time/Temperature .2653	10,5 0 1 0.5 0						
16 IN OUT N/A N/O Proper cooking time & tempereturee 3 1.5 0	44 IN OUT Gloves used properly 1 0.5 0						
17 C C C Proper repeating procedures for hot holding	Utensils end Equipment .2653,.2654,.2663						
3 1.5 0	Equipment, food & non-food-contact surfaces approved, cleeneble, properly designed,						
16 IN OUT N/A N/O Proper cooling Ilme & temperatures 3 1.5 0	approved, cleeneble, properly designed, 2 1 0 0						
19 Proper hot holding lemperetures	46 Waraweshing fecilities: installed, maintained &						
	IN OUT USED, TEST SITIPS 1 1 0.5 0						
IN OUT N/A N/O	47 IN OUT Non-food contect eurfeces cleen 1 0.5 0						
21 N OUT N/A N/O Proper dete merking & disposition 3 1.5 0	Physical Fecilities .2654,.2655,.2656						
	48 IN OUT N/A Hot & cold water evallable; adequete pressure 2 1 0						
22 IN OUT N/A N/O records 2 1 0	Ag C Plumbing installed; proper backflow deutoes						
Consumer Advisory .2653	N OUT 2 1 0						
23 Consumer edvisory provided for raw or 0.5 0 1 0.5 0	50 IN OUT N/A Sewage & waste water properly disposed 2 1 0						
Highly Susceptible Populations .2653	Tollet fecilities: properly constructed, supplied,						
24 Pesleurized foods used; prohibited foods not	N OUT & Geened 1 0.5 0						
N OUT N/A Offered 3 1.5 0	Garbage & refuse properly disposed, fecililies 1 0.5 0						
26 D D G Food additives: controved 8 property used	53 Physical facilities installed mainteined & clean						
IN OUT N/A 1 550 Business: epproved a property dated 1 0.5 0	IN OUT Physical labilities installed, mailtained a clean 1 0.5 0						
26 IN OUT N/A Used Toxic eubstences properly identified, stored, & D D D Used 2 1 0	Meets ventiletion & lighting requirements; designeted areas used 1 0.5 0						
Conformenca with Approved Procedures .2653,.2654,.2656	TOTAL OEOUCTIONS: 0						
27 Complience with verience, specialized process, reduced oxygen packaging criterie or HACCP							





Comment Addendum to Food Establishment Inspection Report

Location Ad	ent Name: <u>Wahl</u> l Idress: 319 Faye			Establishment ID: 04092017843 ☐ Inspection				
City: RALEI		State: NC	⊠ Visit Date: 12/17/2018					
County: WAKE Zip: 27601				□ Verification Status Code: E				
Wasteweler System: Municipel/Community Water Supply: Municipel/Community Permittee: Raleigh Burgers, LLC Telephone: (919) 703-0833			On-Site System	□ Name Change Category#: 3 □ Status Change □ Pre-Opening Visit □ Other				
	e son		Temperatu	re Observ				
item/Location		Temp	Item/Location		Temp	item/Location	Temp	
wash cycle (dish-machine)		52 °F	pre-wash (dish-machine)		52 °F	hand sink (beverage area- kitchen)	102+ °F	
hand sink (cook line) pep sink 2 (rear entrance)		138 °F 52 °F	hand sink (rear entrance) hand sinks (both bathrooms)		51 °F 123+ °F	prep sink 1 (rear entrance) hot water (3 comp sink)	50 °F 52 °F	
		Ob	servations an	d Correc	tive Actio	ns		
Item Number	Violations cl					stated in sections 8-405.11 of the food coo	ie.	
General Comments: Due to inadequate hot water, this facility had an intent to suspend the operation permit, issued on 11/16/18 and expiring on 12/16/2018. Today the hot water was still not adequate in all areas of the facility. Temperatures are documented on the temperature character was 52F degrees at the dish-machine. The required minimum wash temperature for this dish-machine is 120F degrees. The water was 52F degrees at the 3 compartment sink. The minimum of 110F degrees is required for ware-washing at the sink. Prep sinks and hand sink in the rear kitchen area were only providing 50-52F degree water. The water never reached the minimum temperatures. The operations permit has been suspended until adequate hot water, reaching minimum required temperatures, can be maintained under const usage and sufficient to meet the peak hot water demand throughout the food establishment. Please contact me for assistance-919-796-8767 or Daryl.Beasley@wakegov.com								
Person in Cha	arge (Print & Sign):	Manager- Ca	250/		Veri	fication Required Date:		
Reguiatory A	uthority (Print & Si		REHS ID: 1060					
		asley			S Contact Phone Number:			



North Carolina Department of Heelth & Human Services & Division of Public Heelth & Environmental Heelth Section & Food Protection Program DHHS is an equal opportunity employer, Food Eslablishment Inspection Report, 3/2013



N.C. DEPARTMENT OF HEALTH AND HUMAN SERVICES DIVISION OF PUBLIC HEALTH ENVIRONMENTAL HEALTH SECTION

NOTICE OF IMMEDIATE PERMIT SUSPENSION OR REVOCATION

MAME	Webbered P. C.					
NAME: STREET:	Wahlburger's Raleigh 319 Fayetteville ST Suite 105	1D: 04092017843				
CITY:	RALEIGH					
STATE:		DATE: 12/17/2018				
SINIE.	NC ZIPCODE: 27601	COI	UNTY: WAKE	TIME: 02:00 PM		
Dear Owner	or Operator:	•				
Your establis	shment has been inspected in accordance with t	he laws and rules gove	rning:			
(X) food an	nd lodging establishments in North Carolina	() public swimming	pools in North Carolina General	To National State of the Control of		
General Stat	utes 130A-247 through 130A-250 and related Title 15A, Subchapter 18A, of the North ministrative Code, Rule .2600 and related rules.	Statutes 130A-280 thre Title 15A, Subchapter	ough 282 and related statutes and 18A, of the North Carolina Rule .2500 and related rules.	() tattooing in North Carolina General Statutes 130A-283 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .3200 and related rules.		
As a result of	an increasion the Dendert Land					
the attached n	an inspection, the Department has determined that oncompliant items.	the establishment is in	violation of Title 15A, Subchapte	er 18A, of the North Carolina Administrative Code, due t		
		VIOLATIONS N	OTED - Please List			
2655. Food C does not have hot water was	ode 5-103.11 Hot water generation and distributio adequate hDue to inadequate hot water, this facili still not adequate in all areas of the facility.	n systems shall be suffic ty had an intent to suspe	cient to meet the peak hot water dend the operation permit, issued o	remand throughout the food establishment. Facility on 11/16/18 and expiring on 12/16/2018. Today the		
The Departme	nt has determined that the conditions found consti	ute an				
(X)IMMIN	ENT HAZARD as defined in G.S. 130A-2(3) and es emergency action in order to protect the public	ing pool to maintain minimum water quality or safety uction standards pertaining to the abatement of suction				
			hazards which result in an uns	afe condition.		
This letter is to	notify you that based upon the above findings, yo	ur permit or transitional	permit is hereby			
the identified	DIATELY SUSPENDED in accordance with G.S sion will not be lifted until the health department violations have been corrected. YOU MUST CE.ELY AND CANNOT OPERATE YOUR ESTAUR PERMIT IS SUSPENDED.	determines that all of	() IMMEDIATELY REVOKED in accordance with G.S. 130A-23(d) or G.S. 130A-248(b). Once your permit has been revoked, you must apply for a new permit and must meet all of the current requirements necessary to obtain a new permit. YOU MUST CEASE OPERATIONS IMMEDIATELY AND CANNOT OPERATE YOUR ESTABLISHMENT UNLESS A NEW PERMIT IS OBTAINED.			
			oked may lead to civil action to	equire you to cease operation, or criminal charges in		
You have a righ 5714 Mail Serv (919) 431-3000 other applicable	nt to a formal appeal of this decision. To pursue a since Center, Raleigh, NC 27699-6714. To get a confessed case hearing must provisions of Chapter 150B.	formal appeal, you must yy of a pelition form, you st be filed in accordance	file a petition for a contested cas may write the Office of Admini with the provisions of North Car	e hearing with the Office of Administrative Hearings, istrative Hearings or call the office at olina General Statutes 130A-24 and 150B-23 and all		
LEASE NOT PHIS LETTER SPEAL FILING SSUED, THE	E: If you wish to pursue a formal appeal, you mus Meeting the 30-day deadline is critical to your r A FORMAL APPEAL DOES NOT AUTOM PERMIT	st file the petition form vight to a formal appeal, ATICALLY STAY AN	vith the Office of Administrative Do not wait for the outcome of ar IMMEDIATE PERMIT SUSP	Hearings WITHIN 30 DAYS OF THE DATE OF ny informal review or appeal if you wish to file a formal ENSION OR REVOCATION. UNLESS A STAY IS		
DE LEWISTIAN	NS SUSPENDED UNTIL THE HEALTH DEPA SE THAT THE VIOLATIONS HAVE BEEN C RE IS A FINAL DECISION IN THE CONTES	ODDECTED OD	() IS REVOKED AND THE UNTIL A NEW PERMIT IS DECISION IN THE CONTES	ESTABLISHMENT CANNOT BE OPERATED OBTAINED OR UNTIL THERE IS A FINAL STED CASE.		
f you file a peti etition on the s e made in acco Pepartment of E ending a copy o arty to this action	tion for a contested case hearing with the Office o late agency that is a party to the action. The state a rdance with Rule 4 of the North Carolina Rules of invironment and Natural Resources, 1601 Mail Se of your petition to the local health department will on.	f Administrative Hearing gency party in this case Civil Procedure and 26 rvice Center, Raleigh, N NOT satisfy the legal re		General Statute 150B-23) to serve a copy of your of Environment and Natural Resources. Service must end the copy to: Office of General Counsel, N.C. a copy of your petition to your local health department. 60B-23 that you serve a copy on the state agency that is:		
ou may also re formation or a	quest an informal review of this decision in accord ssistance.	lance with 15A NCAC 1	8A .2643. You may call or write	the local health department if you need any additional		
	Signature of Environmental Health Specialist			Signature of Recipient		
Purpose: General S Preparation: Loca health department. published by the No 4009B Immediate-	Statute 130A-23 gives the Secretary the power to suspend or re l environmental health specialists shall complete form EHS 40 3. Copy for Environmental Health Section, Division of Public oth Carolina Division of Historical Resources, Additional for Suspension Environmental Health Section (Review 07/13)	voke a permil issued pursuant 09B whenever an "Immedia Health. Disposition Please re ns may be ordered from: Div	to Chapter 130A, under certain condition te Suspension or Revacallon' is issued. fer lo Records Retention and Disposition of Environmental Health, 1630 Mail Sen	is This form is developed to be used for suspensions or revocations 1. Original to be left with responsible person 2. Copy for the local Schedule for County/District Health Departments which is rice Center, Raleigh, NC 27699-1632 (Courier 52-01-00). EHS		